

VEGETARIAN MENU

TO START WITH

Anatolian Fizz 18
gin, raspberry, lemon,
champagne

Constantinople 16
truffle distilled gin,
saffron, lemon,
black pepper, Parmesan

Ruya Negroni 16
gin, Campari, Turkish coffee
vermouth

COLD

İsli Patlıcan aubergine & walnut puree, crispy coated aubergine chips (G/N) 12

Halloumi & Mixed Leaf Salad fresh herbs, yoghurt dressing &
corn bread croutons (D/G) 15

Turkish Spoon Salad chopped vegetables, pistachio & pomegranate dressing (N) 13

Antep Fistikli Rafik feta cheese, goat curd, pistachios & sourdough bread (D/G/N) 13

Bal Kabagi pumpkin and orange puree, spiced pumpkin seeds, chestnut (D/N) 14

Kale & Sprout Salad walnuts, feta cheese & lemon dressing (D/N/G) 13

HOT

Courgette Dolma wild mushroom ragout, fennel & oregano with
tomato sauce on the side (D/G) 15

Umut's Bayildi confit of aubergine, slow-cooked onions, tomato sauce,
feta & pine nuts (G/D/N) 16

Goat Cheese Manti tomato sauce, garlic yoghurt & dill oil (D/G) 19

Börek filo wrapped feta, carrot, courgette & walnut (D/G/N) 14

Mantarlı Keşkek barley risotto, wild mushrooms, truffle & sage (D/G) 28

Pistachio Rice pistachio pilaf, spinach & herbs (G/N) 9

Izgara brokoli grilled tenderstem broccoli, hazelnut puree & sucuk vinaigrette (D/N) 9

Fire! harissa, pul biber & chopped chilli 7

Triple-Cooked Chips (D/G)
garlic & chilli 7 truffle & Parmesan 8

BREAD OVEN

Aged Kaşar Cheese Pide slow-cooked organic egg (D/G) 18

Truffle Cheese Pide truffle butter, slow-cooked organic egg (D/G) 22

Spinach Pide spinach, Ezine white cheese & herbs (D/G) 19

Fresh House Breads

Pide (G) 7 Simit (D/G) 7

For food allergies please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. A - contains alcohol, D - contains dairy, G - contains gluten, N - contains nuts, V- vegan.

Please note fish may contain bones.

A discretionary service of 14% will be added to your bill. All prices are in GBP and include 20% VAT.